241 orate ornaments of wheat straw at harvest time, which are hung on the veranda or inside the house. Beliefs about these ornaments were denied.

No beliefs or customs were discovered regarding other plants except those connected with roasting the wild agave.

## DOMESTIC ANIMALS

231 The domestic animals found in Cherán are cattle, horses, mules, burros, sheep, goats, pigs, dogs, cats, chickens, pigeons, and bees. Of these, cattle, burros, sheep, and pigs are the most numerous and of greatest economic importance. Turkeys, ducks, and geese are completely lacking, although they are found in [184] other Tarascan towns. Sevina, for example, has a fair number of turkeys.

231 *Cattle.*—Ownership of cattle is widespread in Cherán, but accurate knowledge of the extent 556 of ownership is impossible because of the tendency to conceal wealth. As most cattle are kept at pasture, usually in the mountains, house censuses are of no value. Possession of cattle seems to make little difference in the economic position of their owners. Wealthy men often own herds of some size which they do not appear to exploit to their fullest extent. Such men, though, probably gain some social prestige, for their bulls will be sought for use in the bull riding which forms an important part of the fiesta of the patron saint of Cherán.

231 Cattle are raised for several economic uses: meat, milk, draft animals, and sale outside the town. Somewhat different treatment is accorded animals raised for various purposes; consequently, separate discussion is indicated.

234 Relatively few cows are milked, and most families do not keep milk cows. There is no special breeding for milk cattle and a "very good" cow will not give over 2 liters of milk a day. The milk is sold in Cherán, usually for pregnant women or sick people, or it is made into cheese. Only a small part of the local demand for cheese is supplied in this fashion, however. No butter is made.

[462] Milking is done only by men, but women clean the milk containers, make the cheese, and may care for the animals. Milking is done by primitive methods; the cow is tethered closely at the head and the hind legs are tied together.

234 The calf is then tied nearby while the cow is milked; it is then permitted to suckle.

The cow is milked only once a day and only from June to January or February while pastures are good. Ordinarily, the cows are kept and milked in the fields. If only one or two cows are milked, they may be pastured close to the village and driven into the house yard for milking. In this case, if the owner has feed, the cow may be milked after February.

231 492 Oxen, and sometimes bulls, are used extensively for plowing. In a very few cases they also draw two-wheeled carts to bring in the harvest, although most of this is done by pack animals. Oxen are broken to the yoke after they are fully grown, but fairly young steers are sometimes yoked together in the pastures in order to accustom them to traveling together.

231 Animals are not bred or raised specially for beef. Cows, bulls, and steers are killed, the main consideration being the fatness of the animal. A considerable number of the animals slaughtered are oxen considered to have outlived their usefulness as draft animals. Although specially fattened for slaughter, the beef is as tough as might be expected. Calves or young animals are never slaughtered. Animals dying of disease are not eaten in Cherán [184] but are in other towns. The hides of slaughtered cattle are valued according to prices in [435] adjacent Mexican markets.

Although Cherán raises more than enough cattle for its own use, cattle raising is not regarded as a very satisfactory business because of the lack of pasture during the latter part of the dry season. Usually, numbers of animals die of starvation during April and May. This is true of other grazing animals also.

When not in use, cattle are ordinarily pastured in the mountains. They are visited every third day to make sure they have not been stolen and that they are getting water. They are driven down to the farm lands and allowed to graze on the cornstalks or wheat stubble during the winter. This practice not only aids the animals over part of the dry season with its scanty pasturage, but is recognized as a means of fertilizing the soil.

[232] Little care is used in breeding, and new bulls are never brought in from outside. If a man owning a cow has no bull, he simply drives the

236 Although mutton is eaten to some extent, sheep are raised primarily for wool. Sheep [262] are sheared twice a year, in late fall and early summer. A sheep yields about 1 pound of wool [435] in two shearings, which sells at from $1.00 to $1.25 (all monetary values are in Mexican currency). Black wool brings more than white (as it is all used locally for serape weaving).

233 *Goats.*—Only a few goats are raised. Normally they are herded with the sheep and are [234] treated like them. In rare instances the goats are milked, and the milk is made into cheese. [438] The most important use of goats is to sell them [262] for food, usually outside the town, as goat meat is rarely eaten in Cherán. Goatskins are sold uncured with the hair.

231 *Horses.*—Although some horses are bred in Cherán and some care is exercised in breeding, it is said the animals deteriorate because of the cold climate. Consequently, most horses are imported, but they also deteriorate rapidly. More important than the cold, undoubtedly, is the fact that no one in Cherán understands the care of horses. They are badly fed and receive little protection from the weather. Stallions are castrated.

In any case, horses are rare in Cherán and [492] are little used except as riding animals, especially by those with numerous cattle or pack animals. Riding and pack gear are the same [184] as those of the Mestizos. Although in other [241] Tarascan towns horses are used in plowing, this was denied in Cherán. A rather poor [435] horse costs about 70 pesos. Most horses belong to well-to-do men and primarily are indica- [556] tors of social position. Attitudes toward owning a horse are a weak reflection of those of the vanishing Mexican *caballero*. Women almost never ride.

Horses are fed maize, oats, maize stalks, and [232] wheat or oat straw. Few people have any knowledge of treating illnesses of horses. [422] Ownership is indicated by branding, and horses [552] are given names similar to those used by [262] Mestizos. Horse meat is not eaten, but horse [281] hides are valued for tanning.

*Mules.*—Mules are even rarer than horses and have a higher value. Almost all are im- [492] ported. They are used mostly as pack animals, but occasionally they are ridden or used with the plow.

1:Beals E-5 (1940-1941)1946 NU34 Tarasco NU34


BEVERAGES

272 Milk is drunk to a limited extent in season by those few who have cattle. If purchased, it is used mostly for cooking.[18]

*Te de naranja* is sometimes drunk. It is made by steeping the leaves of a particular member of the citrus family, either fresh or dried. The leaves must be imported in Cherán. In some other villages this is a regular breakfast drink, but in Cherán it is only an occasional drink.

Coffee is rarely drunk by the Tarascans. Most stores in Cherán do not carry it at all.

*Aqua miel* (urapi, urápiti, "white"), the unfermented juice of the maguey or *Agave americana*, is liked by some but is not very popular. It is usually available in quantities only in May. It is often drunk with sections of peeled orange, pieces of chile, and sliced onions sprinkled with ground red chile and salt. Fer-
[273] mented *pulque* is not at all popular, and what little is produced is mostly sent to Uruapan.

*Aguardiente* (čaránda) is the most common drink. This is simply unflavored sugarcane gin.

*Amargo*, a popular Cherán drink, is made by putting ground cinnamon bark, sugar, lemon juice, and lemon rind in a bottle of *aguardiente*
[757] for 2 or 3 days. It is taken before breakfast as a remedy in certain diseases (*reumas, bilis, espantos*).

263 Honey is produced to some extent. It is used mostly in making *atole blanco* or white atole and also as a treat for the children.

SOME FIESTA FOODS

262 Čápata is made by grinding black amaranth into dough and mixing with brown sugar. The blackish paste is spread on banana leaves. It is sold without cooking.

Mole of squash seeds is a luxury dish made
[556] only by the most wealthy and by the *carguero* of Natividad (Christmas). The sauce is made of ground squash seeds, *chile ancho*, tomatoes, spices, and bread for thickening. Beef or pork is the meat served in the sauce.

[273] Beer is sold in some stores, but it is not a common drink.

[234] [18] In Chilchota no cheese or butter is made. Local milk is drunk or made into jojóke, milk thickened by heating. Cheese, butter, and other milk products are imported.